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BUREAU OF HEALTH AND NUTRITION SERVICES AND
CHILD/FAMILY/SCHOOL PARTNERSHIPS
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TO: National School Lunch and Breakfast Program Sponsors

FROM: Maureen B. Staggenborg, Director - Child Nutrition Programs

DATE: June 23, 2006

SUBJECT: **Operational Memorandum #13-06**
United States Department of Agriculture (USDA) Revised Recipes

During the next few weeks, your school district's food service department will receive a *USDA Recipes for Child Nutrition Programs – Schools* CD and manual of updated USDA recipes. (If you have more than one school, you will receive multiple copies.) USDA has updated all USDA recipes to ensure compliance with HACCP and USDA meal patterns. These new recipes may also be downloaded from the National Food Service Management Institute's (NFSMI) website at: http://www.nfsmi.org/Information/school_recipe_index_alpha.html.

As of June 30, 2006, the following USDA recipes should **no longer be used** for meeting school meal requirements for Federal reimbursement:

- 1988 Quantity Recipes for School Food Service;
- 1995 Tool Kit for Healthy School Meals;
- Recipes containing Hazard Analysis Critical Control Points based on the 1999 *Food Code*, provided on CD from the NFSMI;
- Chef Challenge recipes; or
- any other USDA recipes published prior to the revised (April 2005) school meal recipes.

The recipe sources listed above are based on outdated food yields and food code recommendations. A majority of the recipes no longer provide the quantity of food for crediting or nutrient values indicated and have outdated critical control points, and therefore, should not be used. To avoid using the wrong recipe version, schools and school food authorities should **discard** obsolete recipes.

Schools will need to be aware that some of the software used by schools for nutrient analysis may not currently contain the correct version of the recipes. While all USDA approved software programs already include the updated nutrient values in their inclusion of CN database release 10, some software companies had previously and voluntarily included complete recipes with ingredients in their software. However, the ingredient recipes in these additions to the software may not be the revised recipes and should not be used unless they are verified to be the revised version. Schools should also note that USDA does not review the accuracy of voluntarily added software features, therefore, if schools choose to use ingredient recipes included in software

- Continued on the Back -

programs they are using them at their own risk. An updated list of approved USDA nutrient software is available at: <http://schoolmeals.nal.usda.gov/Industry/CNdatabase.html>.

It is important to note that school districts that choose to use their own recipes must ensure that these recipes are standardized and that they comply with the USDA menu pattern choice that the district has selected. For example, if you use your own macaroni and cheese recipe and you are following food based menu planning, your recipe must be standardized and you must be able to demonstrate that the recipe meets the planned food components requirements (e.g., 2 oz of meat/meat alternate and 1 serving of grain/bread per serving). You may risk serving nonreimbursable meals if you are unable to demonstrate that the recipes meet the meal pattern requirements. For more information on recipe standardization, refer to the USDA *Food Buying Guide*, which may be downloaded at: <http://schoolmeals.nal.usda.gov/FBG/buyingguide.html>

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